

IN THE SPECIFICATION:

[0016] With respect to step (1), if it is to be subjected to step (2), it is preferred to mix the raw extract or powdered extract with an aqueous solution preferably water. (By aqueous solution is meant water or mixture of water and a miscible solvent.) It is further preferred that the suspension contain about 5-30% more preferably about 18-22% by weight of total solids (including both dissolved and non-dissolved solids), ~~and more preferably about 18-22%.~~ When the extract is obtained from the fruit, the extraction is preferably conducted, under conditions so as to substantially prevent formation of polymeric tannins, e.g. low temperature (about 20°C to 60°C) and/or preferably under a substantially non-oxidizing atmosphere, e.g., the pressing apparatus is continuously flushed with nitrogen, and/or the addition of an autooxidation inhibitor, e.g. a saline solution. Likewise, the drying step is preferably conducted under conditions of temperature, time and atmosphere so as to mitigate the formation of black specks and/or polymeric tannins, examples of such conditions including but limited to drying at low temperature (freeze drying), short residence times in the spray drier, for example up to about 1 minute) and drying under vacuum at temperatures below 50°C.

[0020B] One process to avoid the formation of oligomeric/polymeric tannins comprises the introduction of a small amount of salt solution, preferably sodium or potassium chloride, during the processing of the fruit juice. This salt solution inhibits the facile autooxidation of the small gallo-ellagi tannins into oligomeric/polymeric tannins. In addition to sodium or potassium chloride, it is contemplated that the addition of any non-reactive, soluble, ionizable compounds will increase the ionic strength of the reaction solution and will therefore inhibit oligomerization/polymerization.

By substituting the enriched compositions of *Emblica officinalis* produced by the present invention for the non-enriched *Emblica extracts*, substantial advantages are obtained.

Examples comprising of such compositions include but are not limited to skin and personal care compositions, e.g. sunscreens, as well as pharmaceutical and nutritional compositions.

[0033] Another basic concept of the invention relates to concentrating the extract, e.g. in order to form a powder. Again, the temperature, time and atmosphere in which the concentrating is conducted will have an effect on the degree of impurities in the resultant dried composition. Consequently, a chemical engineer or the like will be able to adjust at least one of the variables in order to obtain a product which is substantially to completely devoid of black particles when viewed visually (macroscopically), ~~preferably at least 95 %, more preferably at least 99 %~~). By "substantially devoid" is meant that the black particles are decreased in number compared to the number of black particles which would be present in the absence of the adjustment of the variables. Preferably, the composition should be completely devoid of black specks) but it is contemplated that it would be sufficient for esthetic purposes for the composition to contain not more than 100, preferably below 10 black specks per 500 grams of composition).